

BRIGADE

BAR + KITCHEN



FOR THE TABLE

Nocellara del Belice early harvest Sicilian olives 180 kcal	4.5	Fire roasted almonds, London honey and rosemary 309 kcal	4.5
Homemade root vegetable crisps, smoked sea salt 208 kcal	4.5		

SMALL PLATES

Heritage beetroot carpaccio (v) 9.5 Pit-roast Cheltenham beets, hazelnuts, Rosary Ash goat's cheese, sherry vinaigrette		Barbecued winter squash (ve) 10 Organic spelt grain, charred conference pear, ancho chilli and ginger dressing	
Highland game sausage pot 13 Scottish venison sausage, cannellini bean stew, shaved chestnuts, rosemary oil		Bertha smoked chicken Caesar salad 11 Black garlic dressing, smoked bacon lardons, anchovies, aged parmesan	
Grilled monkfish brochette 13.5 Teriyaki glazed, Braeburn apple and seaweed salad, toasted sesame seeds		Hereford beef croquette 12 Slow-braised beef shin, bone marrow butter, baby watercress, gochujang mayo	

MAINS

Chalk Stream trout fishcake 18 Norfolk kale with chilli and lime, crispy hen egg, chunky tartare sauce		Brigade brisket burger 19 Slow-smoked brisket, Keens Cheddar, bourbon whiskey and red onion jam	
Wildfarmed flour and potato dumplings (ve) 17.5 Smoldering roast iron bark pumpkin, smoked garlic pesto, autumnal leaves		Curried North Atlantic hake 24 Fresh turmeric, coconut, split red lentils, coriander chutney and yoghurt	
Bertha roast Suffolk chicken breast 21 Ash baked sweet potato, chestnut mushrooms, scorched onions, smoked pancetta		45-day aged Hereford featherblade steak 24.5 Toast Pale Ale braised onions, grilled oyster mushrooms, chimichurri	

SIDES

Roast squash, courgettes and runner beans 6		Romaine lettuce, Brighton blue cheese, crispy shallots 6	
Salt baked Lincolnshire beets, orange and feta 6		Charred broccoli, burnt lemon and shallot butter 6	
Beef fat roast maris piper potatoes, crispy sage 6		Skin on fries, smoked cajun sea salt (ve) 6	

Vegan = (ve) Vegetarian = (v)

Foods described within this menu may contain nuts and other allergens. Please inform us of any allergies or dietary requirements, so we can support you in your food choices. Adults need around 2000 kcal a day. All prices are inclusive of VAT at a prevailing rate. A discretionary 12.5% service charge will be added to the final bill.

BEYOND FOOD FEASTING

BY SIMON BOYLE

For two or more

£5 donation to Beyond Food Foundation included

Slow roasted Gloucester old spot pork ribs 46 Pineapple and chill glaze, pickled jalapenos, flatbreads, scotch bonnet liquor	
Aged Hereford picanha 65 Sriracha reduction, beef fat hollandaise, burned onions, roast garlic	
Pit baked maple and chilli glazed butternut squash (ve) 32 Cranberry and mint couscous, chipotle kale crisps, Romanesco sauce	

BEYOND FOOD

AT
BRIGADE

We're a London charity on a mission to spark real change – one meal at a time. [Turn over to discover more.](#)

A suggested donation of £2 will be added to your bill. Thank you for your contribution.

CHANGING LIVES IS ON THE MENU



@BrigadeBarkKtchn

@BeyondFoodUK

BY SEARCYS



Beyond Food is a London charity on a mission to spark real change — one meal at a time. By eating and drinking at our neighbourhood Bar and Kitchen, you will be making a huge difference to real people's lives. Good Food, Doing Good!

Through Beyond Food, the Brigade Bar + Kitchen provides the training hub for individuals to learn, practice, and grow, creating a unique, inclusive family atmosphere, which beneficiaries often cannot access elsewhere.

Beyond Food provides tailored support, which is needed to initiate change in someone — is vulnerable, socially isolated, or impacted by past or current circumstances. Everyone needs support at different points of their lives regardless of their social background, from high deprivation to seemingly 'together' individuals; everyone needs someone to turn to when their life unravels.

We believe in making an actual difference, not using half measures or the occasional charity. And we believe the kitchen is a great place to start: a warm meal, some cooking skills, a new flavour can spark change and build trust.

We want to see people thrive, with odds turned in their favour, for once.

Thank you for eating and drinking at Brigade; you have made a difference.

Simon Boyle
Chef, Founder & CEO

CHANGING LIVES IS ON THE MENU

SCAN TO DISCOVER MORE

